

Easy Fajita Chicken Casserole with Rice, Cheese & Salsa

Fajita Chicken Casserole ??



OVEN
375°F

TIME
5 min

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INGREDIENTS

- 1 lb chicken breasts, cooked and shredded
- 1 packet (1 oz) fajita seasoning mix
- 1 bell pepper (any color), sliced
- 1 onion, sliced
- 1 cup cooked rice
- 1 cup shredded cheddar cheese
- 1 cup shredded Monterey Jack cheese
- 1 cup sour cream
- ½ cup salsa
- 2 tbsp olive oil

DIRECTIONS

1. Preheat and Prep: Preheat your oven to 375°F (190°C) and grease a 9x13-inch baking dish.
2. Sauté the Veggies: In a large skillet, heat olive oil over medium heat. Add the sliced bell pepper and onion. Cook for about 5 minutes until tender and slightly caramelized.
3. Mix the Casserole Base: In a large bowl, combine:
4. Shredded chicken
5. Cooked rice
6. Fajita seasoning
7. Sour cream
8. Salsa
9. Sautéed peppers and onions
10. Half of each cheese
11. Mix everything until fully combined and creamy.
12. Assemble the Casserole: Spread the chicken mixture evenly in the greased baking dish. Sprinkle the remaining cheddar and Monterey Jack cheese over the top.
13. Bake: Bake uncovered for 20-25 minutes, or until the casserole is hot, bubbly, and the cheese is melted to golden perfection.
14. Garnish and Serve: Let cool for a few minutes, then garnish with chopped cilantro or an extra dollop of sour cream if desired.

TIPS FOR SUCCESS

Use rotisserie chicken to save time.

Cook rice in advance or use microwave pouches for a quick shortcut.

Customize the heat by adding cayenne, chili flakes, or hot salsa.

Make ahead: Assemble and refrigerate before baking-just add 5 extra minutes to bake time.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-fajita-chicken-casserole-with-rice-cheese-salsa/>